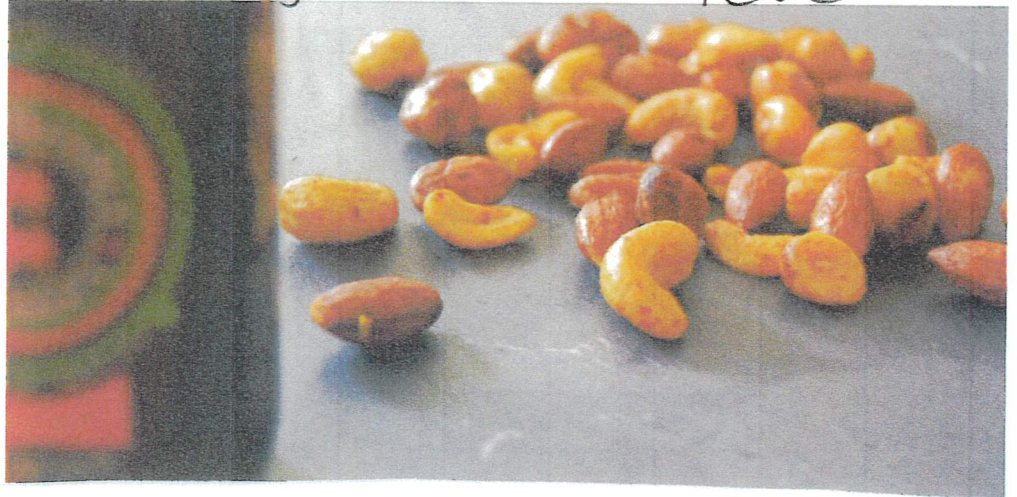


We make safe entertaining easy— Lean on our [#clancysfancy](#) **Spicy Party Nuts** recipe for your next safely-distanced gathering with your "pod."

Heat oven to 350 degrees. Roast 1 cup of preferred (raw) nut mix for 15 minutes. Mix with 1tbs Clancy's Fancy Hot Sauce, 1 tbs soy sauce and 1 tpb of fresh lemon juice. Portion individual servings into mini-cupcake liners to serve safely!

[#gathersafely](#) [#friends](#) [#recipes](#) [#localfood](#) [#hotsauce](#) [#hotsaucerecipes](#)
[#safeentertaining](#)

by Bob Scarlett



Petite Frittatas - 6 servings

- 2 cups diced vegetables - mushrooms, onions and bell peppers
- 1 tablespoon butter
- 8 eggs
- Salt and pepper to taste
- 1 cup shredded cheddar or Monterrey Jack cheese
- Chopped parsley for garnish

Chris
Scarlett

Heat oven to 350 F. Coat a 12-cup muffin pan with cooking spray.

In a large skillet, sauté vegetables in butter until soft. Remove from heat.

In a large bowl, whisk together eggs, salt and pepper. Stir in veggies and cheese.

Divide mixture evenly among muffin cups. Bake for 20 minutes. Sprinkle with parsley.

Store in the refrigerator. To reheat, microwave on high for 30 seconds.

CHEESY DOUBLE CRUSTED VEGGIE TART

2-9 inch pie crusts
8-9 oz. sweet potato
1 med. zucchini about 8oz.
1 med. onion, sliced thin, pole cut
& scallions, diced
opt. 1 c. kale or spinach, slice thin or diced red bell
1 egg (2oz. or less)
1/4 c. Greek yogurt or sour cream
1 c. shredded gouda or edam cheese.
S+P to taste

Rinse sweet potato leaving moist. Wrap in towel and microwave 1 1/2-2 minutes until almost tender. Cool enough to peel. Slice into 3 long slices. Brown lightly in oiled skillet. Cool. Cut into cubes. Slice zucchini and brown as sweet potato. Sauté sliced onion until golden. Add S+P.

Mix egg and yogurt. Stir in cut veggies and cheese. Top bottom crust using a serrated spoon to reduce egg mixture. Top with second crust. Fold crust edges up and crimp to seal. Cut 4 slits in top to release steam. Bake 425° for 12-15 minutes until starting to get golden. Reduce to 350° and bake 10-12 minutes more.

A pizza pan works well to hold the crust.

* Vary the filling with other veggies or 4 oz. cooked crumbled Italian or breakfast sausage, lightly scrambled or sliced boiled eggs, or even pizza toppings. Vary seasonings or spices for your choice of an ethnic twist.

VEG UP!

These veggie-forward recipes have big hits of spring (and minimal hands-on prep), but their appeal is in more than just their seasonal flavors and ease: Each of them can be individualized to please vegetarians, vegans, and omnivores alike.

BY CAITLYN DIIMIG, RD



VEGAN-IZE

Omit the cheese and add roasted pistachios for protein.



MAKE IT MEATY

Top salad with seared salmon fillets.

Quinoa, Beet, and Arugula Salad

HANDS-ON 15 MIN TOTAL 1 HR, 30 MIN SERVES 6 SUBMITTED BY SLMCM

★★★★★ 149 REVIEWS

- 8 oz. beets, peeled, halved, and sliced (1½ cups)**
¾ cup red quinoa
2 cups water
½ cup olive oil
½ cup red wine vinegar
1½ tsp. sugar
1 clove garlic, crushed
½ tsp. salt
¼ tsp. black pepper, plus more for serving
2 green onions, sliced (½ cup)
1 (5-oz.) pkg. baby arugula
1 cup crumbled goat cheese (chèvre) (4 oz.)
- Put a steamer basket in a saucepan. Fill saucepan with water to just below bottom of steamer basket. Cover and bring water to a boil. Add beets; steam, covered, until just tender, 10 to 13 minutes. Transfer beets to a bowl; chill, covered.
 - Meanwhile, in another saucepan, bring quinoa and water to a boil over high heat. Reduce heat to medium-low; simmer, covered, until quinoa is tender and water is absorbed, about 15 minutes. Remove from heat.
 - For dressing, whisk together oil, vinegar, sugar, garlic, salt, and pepper in a small bowl.
 - Stir half the dressing into cooked quinoa; fluff with a fork. Chill, covered, until cool, at least 1 hour. Reserve remaining dressing.
 - Add green onions, arugula, goat cheese, and beets to cooled quinoa mixture; toss to combine. Serve with reserved dressing.

armagazine.com/quinoa-beet-arugula-salad

HEALTHY GLUTEN-FREE

PER 1½ CUPS: 323 CAL; 24G FAT (5G SAT); 8G PRO; 22G CARB (4G FIBER, 5G SUGARS); 291MG SODIUM

Holiday Olive, Tomato, & Cheese Medley

Serve in a beautiful clear glass bowl—the colors of this dish are perfect for any holiday gathering. Plus, it assembles quickly and can be eaten cool or at room temperature. Prep the cheese, olives, and tomatoes the day before, and put the dressing on 30 minutes before serving. You can use any variety of olives and cheeses. This recipe is just one example—experiment!

In a large bowl, combine:

- 1 large can pitted black olives, drained
- 12-ounce or 15-ounce jar large Spanish olives, drained
- 4 to 6 ounces mozzarella or fontina cheese, cut into bite-size cubes
- 4 to 6 ounces pepper jack cheese, cut into bite-size cubes
- 2 small containers of cherry or grape tomatoes, rinsed and patted dry

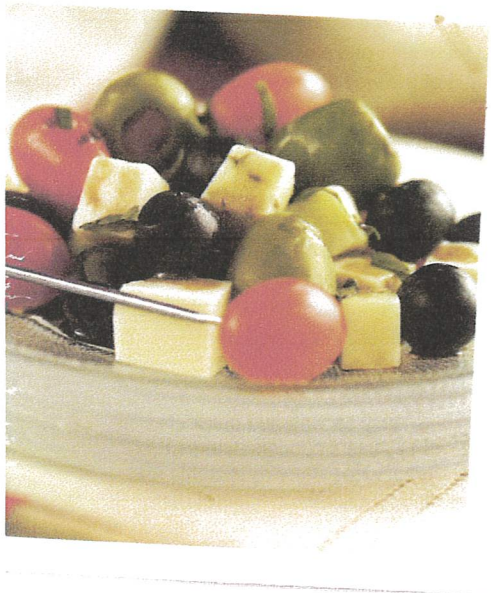
Dressing:

- ½ cup extra virgin olive oil
- 3 tablespoons balsamic vinegar
- 1 clove garlic, minced
- 6 large fresh basil leaves, chopped

Put all of the dressing ingredients into a jar and shake well to mix.

About 30 minutes before serving, combine dressing with the olive, cheese, and tomato mixture. Cover and shake well to coat; shake again just before putting in your serving bowl. Garnish with a large sprig of basil. Serve with festive toothpicks for easy nibbling. Yield: 20 to 25 servings

Submitted by
Marty Oakley



Peggy

Cottage Cheese Dill Bread

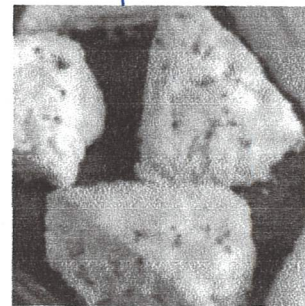
1 pkg. dry yeast
¼ cup warm water
1 cup creamed small curd cottage cheese
2 Tbsp. sugar
1 Tbsp. grated onion
1 Tbsp. butter
2 tsp. dill seed
1 tsp. salt
¼ tsp. baking soda
1 egg
2-1/4 cups bread flour

Sprinkle yeast over warm water. Heat cottage cheese to lukewarm. Combine in bowl with sugar, onion, butter, dill, salt, egg and yeast mixture. Add flour and baking soda to form a stiff dough, beating after each addition. Add additional ¼ cup of flour, if needed. Cover and let rise until doubled. Stir down dough and turn into a well-greased 8" casserole. Cover and let rise until light.

Bake at 350 for 25 minutes or until lightly browned. Brush top with butter.

Cheddar Cheese Scones

| | |
|------------|----------------------|
| PREP TIME | 20 minutes |
| COOK TIME | 10 minutes |
| TOTAL TIME | 45 minutes |
| SERVINGS | 8 scones |
| AUTHOR | <u>Holly Nilsson</u> |



4.94 from 145 votes

Savory & super cheesy, these Cheddar Cheese Scones are the perfect addition to any meal!

Ingredients

- 2 ½ cups all-purpose flour
- 4 teaspoons baking powder
- 1 tablespoon granulated sugar
- ¼ teaspoon salt
- ⅛ teaspoon cayenne pepper
- ⅓ cup cold butter cut into pieces
- 1 ¼ cup shredded Cabot Seriously Sharp Cheddar
- 2 eggs beaten
- ¾ cup heavy whipping cream
- milk to brush top of scone

Chive Butter (optional)

- 2 tablespoons melted salted butter
- 1 tablespoon chopped fresh chives or parsley
- ¼ teaspoon garlic powder

Instructions

1. Preheat oven to 400°F.
2. Combine dry ingredients in a bowl and using a pastry cutter, cut in butter until mixture resembles coarse crumbs. Add cheese and stir to combine.
3. Combine eggs and heavy cream. Add the egg mixture to the flour mixture and stir just until it forms a dough.
4. On a lightly floured surface, knead dough by folding and gently pressing dough for 10 to 12 strokes until nearly smooth. Pat dough into an 8-inch circle and cut into 8 wedges.
5. Place wedges 1-inch apart on an ungreased baking sheet. Brush with milk.
6. Bake for 18-22 minutes or until golden. Remove scones from the baking sheet. Let cool slightly.
7. Combine chive butter ingredients. Brush over warm scones and serve.

Notes

Scones can be kept in a zippered bag or an airtight container at room temperature for about 2 days. Keep a slice of bread in the bag with them to absorb moisture so they stay fresher longer.

Nutrition Information

Calories: 407, Carbohydrates: 33g, Protein: 10g, Fat: 26g, Saturated Fat: 16g, Cholesterol: 118mg, Sodium: 302mg, Potassium: 293mg, Fiber: 1g, Sugar: 2g, Vitamin A: 917IU, Vitamin C: 1mg, Calcium: 243mg, Iron: 2mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

Heirloom Tomato Galette

★★★★★ 4.60 from 15 votes

This Heirloom Tomato Galette is delicious and deceptively easy to make with refrigerated pie dough, summer tomatoes, shallots and pesto.



PREP TIME:
10 mins

COOK TIME:
35 mins

REST TIME:
15 mins

TOTAL TIME:
1 hr

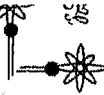
YIELD: 8 servings COURSE: Appetizer, Side Dish CUISINE: American

Ingredients

- 2 tablespoons basil pesto
- 1 1/2 tablespoons extra virgin olive oil
- 3 heirloom tomatoes (sliced 1/2 inch thick)
- 3 tablespoons lemon juice (from 1 lemon)
- 1 teaspoon sugar
- 3 tablespoons shallots (thinly sliced)
- 1 prepared pie dough round (refrigerated kind like Pillsbury)
- basil leaves for garnish
- Sumac (optional for garnish)
- Salt & freshly ground pepper (to taste)

Instructions

1. In a shallow dish, gently toss tomatoes with 1 1/2 tablespoons lemon juice, sugar, 1 tablespoon olive oil, 1 teaspoon kosher salt and black pepper; reserve.
2. In a small bowl, combine shallots with remaining lemon juice, remaining olive oil, 1/8 teaspoon salt & pepper; reserve.
3. Drain tomatoes and pat them dry.
4. Place pie dough on a parchment-lined baking sheet. Leaving a 2-inch rim of dough, spread pesto evenly in the center; layer with tomatoes and shallots on top of the pesto. Fold the rim of dough into rustic pleats, covering some of the filling. Refrigerate, minimum 15 minutes to set.
5. Preheat oven to 375°F; bake galette until crust is golden, 35-40 mins.
6. Garnish with sumac & basil; slice into 8 and serve warm or at room temperature.



es with towers of ice cream and nuts and sauces and fudge and chino cherries of a quality and buttery beauty such as the outside has never dreamed of!"

THE RECIPES



THE BEST OF SCHRAFFT'S



William Schrafft Schulz of Boston is heir to the Schrafft's legacy by virtue of his great-grandfather's marriage to Louise Schrafft, a daughter of William F. Schrafft, the company founder. Will is the keeper of the original family recipes for butterscotch and hot fudge sauces, which are offered here, with his gracious permission.

You may, however, need more than these two recipes to replicate the pleasure of sundae-eating at genteel Schrafft's. It's recommended that ladies wear hats to the table and that gentlemen help these hat-wearing ladies into their chairs.

HOT FUDGE SAUCE

| | |
|--|--|
| <i>1 tablespoon unsweetened cocoa powder</i> | <i>2 ounces unsweetened chocolate, chopped</i> |
| <i>1 cup sugar</i> | <i>1 teaspoon vanilla extract</i> |
| <i>3/4 cup heavy cream</i> | <i>Pinch of salt</i> |
| <i>1/4 cup light corn syrup</i> | <i>Few drops of malt vinegar</i> |
| <i>2 tablespoons unsalted butter</i> | |

IN A HEAVY MEDIUM SAUCEPAN OVER MEDIUM HEAT, WHISK TOGETHER THE COCOA, SUGAR, AND $\frac{1}{4}$ CUP OF THE HEAVY CREAM UNTIL SMOOTH, ABOUT 2 MINUTES. STIR IN THE CORN SYRUP, BUTTER, UNSWEETENED CHOCOLATE BITS AND REMAINING $\frac{1}{2}$ CUP HEAVY CREAM, AND BRING TO A BOIL. REMOVE FROM THE HEAT AND STIR IN THE VANILLA, SALT AND VINEGAR.

SAUCE MAY BE REFRIGERATED IN AN AIRTIGHT CONTAINER FOR UP TO 3 WEEKS. TO REHEAT, SET OVER A DOUBLE BOILER, WHISKING VIGOROUSLY. IF REHEATING OVER DIRECT HEAT, USE VERY LOW FLAME, AND BE CAREFUL NOT TO LET THE SAUCE BUBBLE OR BURN. MAKES 2 CUPS.

Cake Salé Recipe

PREP TIME

30 minutes

COOK TIME1 hour to 1 hour 5
minutes**MAKES**

1 loaf

SERVES

8 to 10

INGREDIENTS

- Cooking spray
- 3/4 cup pitted green olives
- 1 small shallot
- 4 ounces sharp cheddar cheese (about 1 cup store-bought shredded)
- 2 slices thick-cut bacon
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 large eggs
- 1/2 cup whole milk
- 1/4 cup extra-virgin olive oil

INSTRUCTIONS

1. Arrange a rack in the middle of the oven and heat the oven to 350°F. Coat an 8x4-inch (for a taller cake) or 9x5-inch loaf pan with cooking spray.
2. Meanwhile, prepare the following, adding each to the same medium bowl as you complete it: Halve 3/4 cup pitted green olives. Thinly slice 1 small shallot (about 1/4 cup). Grate 4 ounces sharp cheddar cheese on the large holes of a box grater (about 1 cup), or measure out 1 cup store-bought shredded.
3. Dice 2 slices thick-cut bacon. Place in a medium nonstick skillet over medium heat and cook, stirring occasionally, until crisped and browned, about 5 minutes. Transfer a paper towel-lined plate to drain, then add the bowl with olive mixture.
4. Place 1 1/2 cups all-purpose flour, 2 teaspoons baking powder, 1/2 teaspoon kosher salt, and 1/2 teaspoon black pepper in a large bowl and whisk to combine. Make a well in the center of the flour mixture. Place the following into the well: 3 large eggs, 1/2 cup whole milk, and 1/2 cup extra-virgin olive oil. Mix with a flexible spatula until just combined, it will have some lumps.
5. Add the olive mixture and fold together with the spatula until just combined; do not overmix. Transfer the batter into the loaf pan and smooth

the top.

6. Bake until golden brown and a toothpick inserted in the center comes out clean, 55 minutes to 1 hour. Let cool for 10 minutes in the pan, then flip the bread out onto a wire rack and let cool completely before slicing, about 1 hour.